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EL PIMIENTO
VERDE
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Special Menu 60€ (VAT included)

Starters to SHARE



ARTICHOKE FLOWERS
the famous and original ones

HOMEMADE CROQUETTES
different flavors

PILOTO PIQUILLO PEPPERS WITH TUNA BELLY
slow roasted

RUSSIAN SALAD 'OUR WAY'
with tuna and piparras

GARLIC PRAWNS
red prawn tails with Txakoli wine

Main Course

NATIONAL ROD CAUGHT HAKE
with squid black sauce / 'gulas'
or

MATURE BEEF SIRLOIN
With fries and red Piquillo peppers

*Negra - Avileña breed organic feed in Herradón de Pinares (Ávila)



Desserts

HOMEMADE SWEETS
with artisan icecream

Red Wine: AMAREN (Luis Cañas) Crianza (RIOJA)

White wine: LA VAL Albariño (RÍAS BAIXAS)

EL PIMIENTO
VERDE

Special Menu 70€ (VAT included)

Starters to SHARE



ARTICHOKE FLOWERS
the famous and original ones

HOMEMADE CROQUETTES
different flavors

100% IBERIAN HAM
with toasted bread and fresh tomato pulp

ROASTED OCTOPUS ON MASHED SWEET POTATOES
two brochettes with a touch of Iberian taste

Main course to SHARE

WILD MONKFISH
Filletted and served with Northern style sauté
and

MATURE BEEF RIB EYE – HIGH LOIN
With fries and Piquillo peppers

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Desserts

HOMEMADE SWEETS
with artisan icecream

Sparkling Wine: AT ROCA (Agustí Torrelló) Brut (CAVA DE CATALUÑA)

Red Wine: LUIS CAÑAS Crianza (RIOJA)

White Wine: VAL DO GADIR 4 meses sobre lías (D.O. VALDEORRAS)